



COMMONWEALTH of VIRGINIA

Department of Health

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COMMISSIONER

March 11, 1998

PIM #98-03

MEMORANDUM

TO: District Directors
Environmental Health Managers
Division of Food and Environmental Services Staff

FROM Gary L. Hagy, Director
Division of Food and Environmental Services

SUBJECT Foodservice Protection - Continental Breakfasts

The new guidelines for continental breakfasts are attached.

These guidelines were developed in response to requests to revisit **GMP F-#9**. In most cases, continental breakfasts are low risk food service operations. In some cases, the menu is such that the requirement for a three-compartment sink is not necessary. These guidelines were developed to identify operations where the requirement for a three-compartment sink is not necessary.

The format of the document is that which has been developed for all entries into the Division's **Program Implementation Manual**.

Please insert this document in your **PIM** manual and distribute copies to all persons in your district working in the foodservice protection program. Please note that this **PEM** supersedes **GMP F-#9**, which is hereby rescinded. This **PIM** is effective April 1, 1998.

If you have any questions, please contact me or any of the food consultants.

Program Implementation Manual
VDH - Division of Food and Environmental Services

Program: Foodservice Protection

Subject: Continental Breakfast

Objective: The goal of statewide foodservice protection services is the prevention of foodborne illness. Our effectiveness in this pursuit is dependent upon our ability to protect the public by informing foodservice operators to employ safe food service practices in all situations.

Authority: The authority for this PIM is as follows:

Code of Virginia

1. § 35.1-1 Definitions
2. § 35.1-18 License Required
3. § 35.1-20 Issuance and Denial of Licenses
4. § 35.1-22 Periodic Inspections

Rules and Regulations Governing Restaurants

1. § 2.2 Purpose of Regulations
2. §2. 10 Permits
3. §2. 11 Application for a Permit
4. §2.13 Issuance of Permit
5. §2.19 Periodic Inspection
6. §3.2 Fluid Milk and Milk Products
7. §4.1 Food Protection - General
8. §5.7 Refrigeration Storage Facilities
9. §6.1 Food Preparation - General
10. §6.2 Raw Fruits and Vegetables
11. §7.1 Display and Service of Potentially Hazardous Foods
12. §7.3 Milk, Cream, or Half and Half Products
13. §7.5 Dispensing of Self Service Condiments, etc.
14. §7.7 Dispensing Utensils
15. §7.9 Display Equipment
16. § 13.2 Kitchenware and Food Contact Surfaces
17. § 13.3 Surfaces in Contact with Potentially Hazardous Food
18. §13.9 Manual Cleaning and Sanitizing
19. § 1 3.22 Drying of Equipment and Utensils
20. § 14.1 Equipment and Utensil Storage - General
21. §14.4 Single-service Items
22. §15. 1 Water Supply - General

- 23. §17.1 Plumbing - General
- 24. §19.1 Lavatory Installation
- 25. §20.2 Garbage and Refuse Storage Inside the Establishment
- 26. §21.1 General, Rules and Regulations Governing Restaurants.

Public Health Rationale: Food shall be protected from contamination during display and service to the public.

Background The recent popularity of serving complementary continental breakfast in hotels and motels has resulted in a wide variety of foods being served without regards to public health protection and without issuance of a permit to operate a restaurant. These operations meet the definition of a restaurant as defined in the *Code of Virginia* and the *Rules and Regulations Governing Restaurants* and should be issued a permit.

The purpose of this interpretation is to establish what type of operations is deemed to be in substantial compliance with the regulations and what type of operations must fully comply with the regulations. Those that substantially comply do not have to have the minimum required facilities for washing *and sanitizing* equipment and utensils. These operations do not have to have a three-compartment sink. All continental breakfast operations that substantially comply with the regulations shall be considered low priority.

Interpretation: A continental breakfast means a breakfast meal restricted to the following foods:

- (1) Beverages such as coffee, tea and fruit juices
- (2) Grade A Pasteurized milk and milk products
- (3) Whole fresh fruit
- (4) Commercially processed fruits
- (5) Baked goods, such as pastries, rolls, breads, and muffins which are non-potentially hazardous food
- (6) Cereals
- (7) Jams, jellies, honey and syrup
- (8) Butter and non-dairy products such as coffee whiteners and margarine
- (9) Commercially manufactured cheese, and cream cheese

Procedure The following minimum criteria shall be used to determine what type of continental breakfast operation does not have to have a three-compartment sink. Such operations shall be deemed to be in substantial compliance with the regulations if they have the necessary facilities to wash and rinse the utensils and equipment used to serve food. Operations that are limited to the following shall not be required to provide a three-compartment sink.

- (1) Beverages, including milk, provided in individual commercially filled containers or dispensed from approved commercial bulk dispensers (i.e., not pitchers) which are capable of being disassembled and washed. An exception will be coffee makers with coffee pots. Milk shall be maintained at the temperatures required by the regulations. Each refrigeration unit used for dispensing or storing potentially hazardous food shall have a thermometer.
- (2) Cereal provided in individual commercially filled containers or dispensed from an approved commercial bulk dispenser which can be disassembled and washed.

Commercially prepared pastries or bread products dispensed in a manner to prevent contamination.

Individual cream cheese packets shall be maintained at the temperatures required by the regulations, unless the manufacturer provides documentation that the product is aseptically processed and packaged.

Food preparation shall not be allowed except for the washing of whole fruit.

All containers of food shall be protected during storage and service.

Coffee whiteners, half and half, and cream shall be dispensed in individual commercially filled containers and shall be maintained at the temperatures required by the regulations unless the product is UHT, aseptically processed and packaged by an approved manufacturer.

A suitable utensil washing sink shall be provided that is adequate for washing and rinsing the utensils used in the specific operation. Such utensil washing sink shall not be used for handwashing.

Employees who monitor the operation shall wash their hands before handling food, food equipment and utensils.

- (10) All tableware shall be single service and shall be protected during storage and display.

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Responsibility: The district environmental health manager is responsible for the implementation of these procedures by the district foodservice protection program.

 The local environmental health specialist senior is responsible for the assessment and maintenance of compliance in specific foodservice establishments.

This **PIM** replaces GNP F-#9 which is hereby rescinded.

Effective Date: April 1, 1998

Approved by: _____
Director
Division of Food and Environmental Services

Endorsed by: _____
Director
Office of Environmental Health Services